

APPETIZERS

CHIPS & SALSA *for up to 4 people* ■ ▲
Corn Chips & House Salsa, **unlimited refills**

COCINA TRIO & CHIPS ■ ▲
Guacamole, Queso, Fire-Roasted Salsa

CHIPS & HOLY GUACAMOLE ● ▲
Homemade Guac with Hass avocados, onions, fresh lime juice, jalapeños, cilantro, tomatoes
+ VEGGIES: CARROT, CUCUMBER, ZUCCHINI

QUESO BLANCO & CHIPS ■ ▲
+ CHORIZO

QUESO FUNDIDO ■
Caramelized Monterey Jack cheese with sautéed poblanos, onions & pico de gallo. Served in a skillet with fresh flour tortillas
+ CHORIZO

MEXICAN STREET CORN ■ ▲
Grilled corn, cayenne pepper, lime, cotija, queso fresco

FRIED AVOCADO BITES ■
Lightly breaded & fried hass avocados served with Chipotle Cream sauce

THE 214 CEVICHE ▲ *Healthy Option*
Raw wild Snapper cured in fresh lime juice, serrano peppers, red onion, tomato, avocado, cilantro

TACOS *Comes with 3 Tacos – add rice & beans for \$3*

THE CLASSIC HARDSHELL
Seasoned chicken or ground beef, coastal slaw, jalapeños, avocado, Citrus dressing* with rice & beans

VERY VEGGIE TACOS ● ▲ *Healthy Option*
Sautéed veggies, black beans, coastal slaw, jalapeños, Citrus dressing, sliced avocado, Verde sauce on corn tortillas

CARNITAS ▲
Slow-cooked pork, mango, red bell peppers, coastal slaw, cilantro, Jalapeño Vinaigrette* on corn tortillas

CHICKIRA
Achiote-rubbed Rotisserie chicken, veggie rice, queso fresco, roasted corn, sautéed Poblano salsa on corn tortillas

STREET TACOS ▲ *Healthy Option*
Marinated grilled chicken breast or strip steak, chopped onion, cilantro, jalapeños, Fire-Roasted salsa on corn tortillas
+ CHICKEN
+ STEAK

SOUTHERN COMFORT
Fried Chicken, coastal slaw, roasted corn, red onions, cilantro, cotija cheese, Jalapeño Cilantro dressing* on corn tortillas

MELT-IN-YOUR-MOUTH BRISKET
Slow-cooked angus beef brisket, sautéed onions, pico de gallo, Monterey Jack cheese, Fire-Roasted salsa on flour tortillas

OH MY MAHI TACOS ▲ *Healthy Option*
Blackened Mahi, coastal slaw, sliced avocado, red bell pepper, jalapeños, Citrus dressing* on corn tortillas

SNAPPER FRITO TACO
Lightly fried wild Snapper, coastal slaw, pico de gallo, Chipotle Cream sauce* on corn tortillas

** Tacos come with dressing/salsa mixed in. If you would like it on the side, please notify your server.*

FAJITAS

With sautéed peppers and onions, sour cream, guacamole, pico de gallo, 3 homemade tortillas, rice & beans

SAUTÉED VEGGIES ■ 15 | MARINATED CHICKEN 18 | TENDER MARINATED STEAK OR SEASONED SHRIMP 24

QUESADILLAS

Served with sour cream & guacamole

MUSHROOM & SPINACH ■ 14
Flour Tortillas filled with sautéed mushrooms, fresh spinach, Monterey Jack cheese, lightly browned on the grill

CHICKEN 15
Flour Tortillas filled with grilled chicken breast, pico de gallo, Monterey Jack cheese, lightly browned on the grill

TRUFFLE & MUSHROOM ■ 15
Flour Tortillas filled with truffle oil sautéed mushrooms, Monterey Jack cheese, lightly browned on the grill

BRISKET 16
Flour Tortillas filled with Beef brisket, pico de gallo, Monterey Jack cheese, lightly browned on the grill

SOUP & SALADS

Add protein: Grilled or Rotisserie Chicken \$7, Homemade Chicken Tenders \$7, Ground Beef \$7, Steak \$8, Mahi \$8

TORTILLA SOUP 8
Chicken breast, tortilla strips, Monterey Jack Cheese, avocado

CANDIED WALNUT PEAR ■ 13
Poached Pear, mixed greens, blue cheese, candied walnuts

THE TEJAS (Naked Burrito) ● 13
Veggie rice, black beans, romaine, pico de gallo, roasted corn

CITRUS KALE ■ ▲ 15
Baby kale, grape tomatoes, cotija, shredded carrots, candied walnuts, Citrus dressing

Citrus ● ▲ Jalapeño Cilantro ■ Molcajete Blue Cheese ■ Raspberry Vinaigrette ■

TEX-MEX & MEXICAN ESSENTIALS

VEGGIE BURRITO ■ 13
Veggie rice, pico de gallo, black beans, mixed veggies, topped with Ranchero Sauce & Queso Blanco

MARIA'S CHICKEN TAMALES 14
2 Tamales, rice & beans, chicken, serranos, garlic, tomatillos, cilantro, Ranchero Sauce

NACHO MACHO ▲ ■ 15
Chips with queso, black beans, pico de gallo, shredded lettuce & sour cream
+ CHORIZO, GROUND BEEF or CHICKEN 17

BURRITO 15
Mexican rice, pico de gallo, topped with Ranchero Sauce, Sour Cream Sauce and melted cheese
+ CHICKEN, or GROUND BEEF 15
+ STEAK 18

ENCHILADAS
3 Enchiladas topped with romaine lettuce, queso fresco, onions, sour cream & grape tomatoes, served with veggie rice
+ CHEESE or CHICKEN 15
+ BRISKET or COMBO 18

Options: Cheese with Verde Sauce, Chicken with Sour Cream Sauce, or Beef with Ranchero Sauce. Mexican Flag is also available.

LOS FAVORITOS ENTREES "THE FAVORITES"

HUEVOS RANCHEROS ■ Fried Lake Meadows eggs on corn tortillas with black beans, Ranchero sauce & Mexican rice 15

EL POLLO LOCO Grilled chicken sandwich, guacamole, pico de gallo, Monterey Jack cheese, spicy mustard, Olde Hearth Bread poppy seed bun, molcajete blue cheese salad 19

ACHIOTE ROTISSERIE CHICKEN ▲ Achiote-rubbed half rotisserie chicken, served with veggie rice and Mexican corn 25

CORN CRUSTED MAHI Corn crusted wild Mahi-Mahi, spinach, mushrooms, zucchini, roasted poblano cream sauce, served with veggie rice 30

CARNE ASADA ▲ (medium rare recommended) Grilled skirt steak, grilled onions and peppers, chimichurri salsa, served with Mexican rice & black beans 34

BRUNCH: SATURDAY & SUNDAY 11:30 AM TO 3:00 PM

HUEVOS RANCHEROS ■ Fried Lake Meadows eggs on corn tortillas with black beans, Ranchero sauce & Mexican rice	15
MIGAS ■ Lake Meadows eggs, onions, tortilla strips, peppers, tomatoes, Monterey Jack cheese + CHICKEN or CHORIZO	15
BREAKFAST TACOS A LA MEXICANA ■ Lake Meadows eggs, refried beans, queso, pico de gallo, served on flour tortillas + CHICKEN or CHORIZO + STEAK	17 18

BREAKFAST BURRITO ■ Lake Meadows eggs, potatoes, tomatoes, peppers, onion, queso, pico de gallo + CHICKEN or CHORIZO + STEAK	15 17 18
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\$4 BRUNCH MIMOSAS *with the purchase of an entrée*

DESSERTS ■

FLAN Homemade flan with a caramel sauce	6
TRES LECHES CAKE Our award-winning three-milk cake	7
CHURROS w/cinnamon sugar & Dulce de Leche sauce	7
SKILLET BROWNIE Venezuelan dark chocolate w/ ice cream & maple syrup	8

MARGARITAS

ROCKS	
THE 214 ROCKS with Sauza Silver 11 + PER PITCHER	45
CALIENTE CASAMIGOS Casamigos Blanco, serrano peppers, OJ, agave, lime juice, cranberry juice	14
THE COCINA GUAVARITA <i>Margarita Contest Winner</i> Don Julio Blanco, Cointreau, Guava	14
THE 214 SKINNY Mi Campo Blanco, Patron Citronge, fresh lime, OJ, agave	14
RAZZI RITA El Tesoro Blanco, Patron Citronge , lemonade, puréed raspberries	15
POP ROCKS RITA Mi Campo Blanco, agave, fresh lime, cranberry, pop rocks rim	16
THE TOP SHELF Tequila, fresh lime, Grand Marnier, agave, <i>with Don Julio or Patron Blanco</i>	16

FROZEN	
THE 214 FROZEN with Sauza Silver	11
EL DIABLO <i>The Swirl</i> The 214 Frozen with Sangria	12
THE ICEBERG The 214 Frozen with a draft beer of your choice <i>with Corona Premier, Dos XX Lager, Modelo Especial or Negra Modelo</i>	12
SPICY RITA The 214 Frozen with Cayenne Rim & Grand Marnier Floater	14
SERVED UP	
ORANGE BLOSSOM <i>Best Cocktail Winner</i> Mi Campo Blanco, Pavan Orange Blossom Liqueur, agave, Grand Marnier	14
THE BLUE AGAVE Herradura Blanco, Grand Marnier, agave	14
THE PARK AVE LUX Patrón Silver, Patron Citronge, candied orange, orange dust	14
ELDERFLOWER MARGARITA Mi Campo Blanco, St. Germain Elderflower Liqueur, fresh raspberries, agave	14

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS: COKE, DIET COKE, DR. PEPPER, DIET DR. PEPPER, GINGER ALE, SPRITE, TONIC, SODA <i>per can</i>	2
TEA, COFFEE, LEMONADE:	3
WATER: FIJI <i>Still</i> TOPO CHICO <i>Sparkling</i> <i>per bottle</i>	4

COCINA 214 is dedicated to using fresh ingredients with no preservatives or additives. We make our items from scratch, so please allow us extra time

SIDES

3 EXTRA HOMEMADE TORTILLAS ●	2
SIDE OF PICO OR SOUR CREAM ■▲	2
SIDE OF GUACAMOLE ●▲	3
SIDE OF QUESO OR SHREDDED CHEESE ■▲	3
HOMEMADE SALSAS ■▲ SINGLE 2/ TRIO 5 Fire-Roasted, Verde, Poblano, or Habanero	
FAMILY-STYLE SIDES	5
Veggie Rice ●, Mexican Rice, Black Beans ▲●, Refried Beans ▲●	

CERVEZAS

DOMESTIC Bud Light, Miller Lite, Michelob Ultra	5
IMPORT/CRAFT Corona, Dos XX Amber, Pacifico, Sierra Nevada, Stella Artois, Tecate, St Pauli NA	6
29° On Tap, 16 oz pour Corona Premier, Dos XX Lager, Modelo Especial, Negra Modelo	8

SPECIALTY DRINKS

HIGH NOON TEQUILA SELTZER <i>Strawberry, Lime, Grapefruit, or Passionfruit</i>	8
RED CHEF MADE SANGRIA 10 + PER PITCHER	45
TITO’S LONESTAR LEMONADE Tito’s Vodka, Limoncello, lemonade	13
PALOMA <i>with Cazadores Reposado</i> Cazadores Reposado, Squirt soda, grapefruit juice	13
LIME MOJITO Bacardi Rum with muddled lime and fresh mint	14
ILEGAL OLD FASHIONED Made with Ilegal Joven Mezcal	14
MARGARITA & MEZCAL FLIGHTS	
THE 214 HOUSE MARGARITA FLIGHT with 214 Rocks, 214 Frozen, & El Diablo	15
THE PREMIUM MARGARITA FLIGHT with the Blue Agave, El Diablo, & Orange Blossom	35
ILEGAL MEZCAL FLIGHTS Joven, Reposado, & Añejo	40

WINE

REDS	
337 Cabernet, Lodi, California	9 32
Pali Wine Co. Riviera Pinot Noir, Sonoma	12 42
Kaiken Malbec Ultra Las Rocas, Mendoza	13 45
Trefethen Oak Knoll Merlot, Napa Valley	14 49
Justin, Cabernet Sauvignon, Paso Robles	15 59

WHITE	
Kenwood Chardonnay, Sonoma County	9 32
Kim Crawford, Sauv. Blanc, New Zealand	12 42
Kendall -Jackson, Vintner's Reserve Chardonnay	12 42
Trimbach Pinot Gris, Alsace, France	15 59
Emmolo, Sauvignon Blanc, Napa Valley	45

SPARKLING	
Domaine Chandon Rosè, California <i>(187 ml)</i>	15
Wycliff Brut, California	25
Roederer Estate Brut, Anderson Valley	45
Perrier Jouet Grand Brut, France	70

RESERVE WINES	
Stag’s Leap Karia Chardonnay, Napa Valley	65
Jordan Chardonnay, Russian River Valley	70
Duckhorn Merlot, Napa Valley	95
Goldeneye Pinot Noir, Anderson Valley	95
Justin, Isosceles, Paso Robles	120
Flora Springs Trilogy, Napa Valley	125
Caymus Cabernet Sauvignon, Napa Valley	150
Overture, Napa Valley	280
Opus One, Napa Valley	450